



Oats Carbonara

 **SERVINGS** 

4

 **COOKING TIME** 

30 min

Experience a savory twist on a classic Italian dish with Oats Carbonara, where hearty oats are combined with creamy eggs, crispy bacon, and Parmesan cheese for a comforting yet elegant meal.

Ingredients

- 4 cups water
- 1 cup [Quaker® Steel Cut Oats - Quick 3-Minute](#)
- 1 egg and egg yolk
- 3 tbsp grated Pecorino Romano cheese, plus more for serving
- 2 tbsp grated Parmesan cheese
- Sea salt & cracked black pepper, to taste
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 3 slices Guanciale, pancetta, or bacon, sliced into 1/4" strips
- 2 tbsp freshly chopped parsley

Cooking Instructions

1. Bring water to a boil in a medium saucepan. Stir in oats and reduce heat to low. Simmer uncovered for 20-25 minutes stirring often, until oats are desired texture.
2. In a medium mixing bowl whisk together the eggs, yolks, pecorino and Parmesan. Season with a pinch of salt and lots of pepper.
3. Heat oil in a medium skillet and add garlic. Cook for 1 minute and add guanciale. Saute until just slightly golden brown. Remove pan from heat and set aside.
4. When oats have finished cooking, add pancetta and garlic mix and stir to combine.
5. Spoon cooked oats into the egg/cheese mixture and stir to thoroughly combine. Divide among bowls and serve immediately topped with extra pecorino, pepper, and parsley.
Enjoy!